

# Fact Sheet



## ***CUT by Wolfgang Puck***

### Introduction

CUT by Wolfgang Puck presents a contemporary twist on the classic steakhouse menu from master chef Wolfgang Puck. *CUT* caters to the true steak connoisseurs by featuring the prestigious Kobe beef from the Hyogo Prefecture, Hokkaido Snow beef from Japan, Snake River Farms Wagyu / Angus, U.S.D.A. Prime Illinois Corn Fed and 300-day grain fed Australian Angus from Rangers Valley. Guests can also enjoy a wide array of signature entrees such as Pan-Roasted Maine Lobster with Black Truffle Sabayon, together with a large selection of house-made sauces including CUT's signature Steak Sauce and Argentinean Chimichurri.

CUT at Marina Bay Sands is Puck's first venture into Asia and offers an elaborate menu featuring the finest cuts of beef, more than 700 selections of wines as well as impeccable service. Designed by award-winning interior designer Tony Chi, CUT also features an exclusive menu of hand-crafted cocktails at the bar and lounge, accompanied by light bites such as Wagyu / Angus "Sliders" and Maine Lobster "Louis" Rolls. The fine dining restaurant provides a main dining area that has a seating capacity for 114 and a bar and lounge area for 24 guests.

### The Team

#### **Wolfgang Puck**

Chef Wolfgang Puck began his formal training at the age of 14, training with his mother, a hotel chef. At 16, he moved to Paris and had the opportunity to hone his skills and work in some of France's greatest three-star restaurants. After moving to Los Angeles in 1975, he quickly caught the attention of the Hollywood elite as chef and eventually part owner of Ma Maison in West Hollywood. His excellent culinary skills and drive for perfection saw him opening his first restaurant, Spago, in 1982. The success of Spago led Wolfgang to open many restaurants across the United States (17 in total), each serving cuisine prepared with the freshest and finest ingredients.

Wolfgang has been the recipient of many awards and accolades including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year in 1991 and 1998. He is the only chef to have won this award twice. Additionally, *Spago Beverly Hills* won the James Beard Foundation Award for Restaurant of the Year in 1994. The *2008 Los Angeles Michelin Guide* awarded Spago Beverly Hills two Michelin stars, and CUT Beverly Hills received one star. In 2012, Chef Puck received the coveted Lifetime Achievement award from the James Beard Foundation.

#### **Joshua Brown (Executive Chef)**

Born and raised in Southern California, Joshua Brown embarked on a culinary career in 1997 to develop his passion for cooking. From a prep cook at a restaurant in his home town of Los Angeles, Brown quickly rose through the ranks after he joined Wolfgang Puck's flagship restaurant Spago in Beverly Hills in 2001 as a line cook. Brown was promoted to sous chef and eventually kitchen manager of the James Beard Award-winning restaurant. After six years of developing and fine-tuning his culinary skills at Spago, Brown became part of the opening team at CUT Beverly Hills, where he most recently held the position of executive sous chef. In 2010, Brown moved to Singapore with his family to lead the kitchens of CUT at Marina Bay Sands.

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## Wes Guild (General Manager)

Wes Guild has been working with the Wolfgang Puck Fine Dining Group since 2007 and has been instrumental in the opening of many of Puck's new restaurants, including London and LA, specializing in cocktail and bar programs. He lived in Las Vegas working at Spago before relocating to Singapore in 2010 to open CUT at the Shoppes at Marina Bay Sands. Wes attended the University of Nevada in Las Vegas and has a degree in Hotel Administration and is a certified sommelier with the Court of Master Sommeliers. At CUT in Singapore, Wes oversees the day-to-day operations of the restaurant to ensure the highest standards synonymous with Wolfgang Puck Fine Dining restaurants around the globe.

## Fast Facts on *CUT by Wolfgang Puck*

- CUT has a total capacity of 138 seats in the entire restaurant. There are 114 seats in the dining room (including 40 seats in the private room) and 24 seats in the bar and lounge.
- The restaurant is located next to the theatres, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1.
- Internationally acclaimed designer Tony Chi has once again collaborated with Wolfgang Puck on the interior design of CUT. Together they have produced award-winning venues such as Wolfgang Puck Bar & Grill in Las Vegas and at L.A. Live in Los Angeles, Wolfgang Puck American Grille in Atlantic City, Wolfgang Puck Grille in Detroit and Spago at The Ritz-Carlton, Bachelor Gulch, Colorado.
- At the entrance to CUT, visitors are greeted with a dramatic façade of four-metre high, lacquered bronze panels with a series of alternating flush frameless doors that open outward like shutters.
- The bar is lined by iconic Mario Bellini leather upholstered barstools. Custom-designed swiveling lounge seats are available along the open facade for guests to enjoy drinks and small bites.
- The main dining room, which features the same iconic Bellini armchairs and side chairs, also offers private dining booths, each seating up to five guests.
- The private room is a stunning display of glittering mirror glass walls and floor-to-ceiling glass and lacquer wine display cases. The three-metre wide leather and bronze panels swivel closed to create a spectacular private dining room for up to 40 guests.
- The opening hours for CUT are:

### Main Dining Room

- Sunday through Thursday 6:00 p.m. – 10:00 p.m.
- Friday and Saturday 6:00 p.m. - 11:00 p.m.

### CUT Bar & Lounge

- Monday through Sunday 5:30 p.m. - 12:00 a.m.

- For reservations, please call 6688 8517 or email [cutreservations@marinabaysands.com](mailto:cutreservations@marinabaysands.com).
- Accolades that CUT has received include:
  - Forbes Travel Guide 2015 (Four-Star Restaurant)
  - The Hall of Fame award for Best Restaurants Guide 2015 by Singapore Tatler
  - TripAdvisor Traveller's Choice Award 2014 —Top 25 Favourite Fine Dining Restaurants in Asia
  - City Nomads Awards 2015 – Best Restaurant in Singapore
  - Award of Excellence—G Restaurant Awards 2014 by The Peak Selections: Gourmet & Travel
  - Best Service Award—Singapore's Best Restaurants 2014 by Singapore Tatler
  - The Miele Guide to Asia's Top 500 Restaurants 2013

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